UNITED STATES DEPARTMENT OF AGRICULTURE

Radio Service

Housekeepers' Chat Tuesday, March 5, 1929

NOT FOR PUBLICATION

Subject: "Points on Selecting a Washing Machine." From Bureau of Home Economics, U. S. D. A.

Bulletin available: "Methods and Equipment for Home Laundering," "Home Baking."

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The other day I had a request from a young bride who wants a recipe for a Welsh Rabbit. In the same mail was a letter asking that the directions for Peanut Brittle Ice cream be broadcast again. Both these dishes are included in today's menu; so you may be getting pencils and notebooks ready, while I give you a few points on buying a washing machine. I'll broadcast the menu and the recipes as soon as I've told you how to select a washing machine.

In the first place, select a machine of the size and shape that will fit your needs, and the place where it must be kept. If you have large washings, of course you will need a large machine. If you have only a limited space in which to store it, however, you may have to compromise.

Find out whether the machine is easily oiled, and how often it must be oiled. Choose a machine in which the grease from the gearing is not likely to find its way into a tubful of clothes. The noise of operation is also worth considering.

Be sure that the frame is strong and rigid. Adjustable legs, or three legs, instead of four, help in a laundry room where the floor is uneven. If the machine stands well above the floor, it is easier to clean under it.

Easy-rolling casters are helpful, especially if the machine must be moved around once a week. On the other hand, a method of fixing it firmly in place, so that it will not move around while being operated, is necessary, if the machine vibrates badly. This is often the case with washing machines run by motors, or engines.

Notice particularly the water outlet. If possible, get a machine with a built-in faucet, to which a hose can be attached. We have progressed from the days when we filled the washing machine by the bucketful, and emptied it by the same method.

The tubs must be considered. Although good tubs, made of cedar, give excellent service, metal tubs are less likely to warp, and become rough. Metal tubs are also perhaps more sanitary in the long run.

When you buy your machine, don't forget to examine the wringer. Get one with good quality, firm, rubber rollers, ball bearings, heavy springs, inclosed gears, and reversible action. When using the wringer, adjust the pressure to the kind and quantity of clothes being wrung. If there are two pressure screws, tighten them evenly, and at the same time. After using the wringer, loosen the pressure screws, and wash the rollers thoroughly. If the rollers are discolored, wipe them occasionally, with a cloth moistened with a few drops of kerosene. Be sure to wash off all traces of the kerosene, because it softens the rubber. Oil the gears, from time to time, with good machine oil. And --- this is <u>important</u> -- protect the wringer from dust by covering it with a cloth bag.

Since I've told you what <u>kind</u> of a machine to buy, perhaps I should tell you how to take care of it. Wash the correct amount of clothes in it, as specified by the manufacturer. Overloading is hard on the clothes, and on the machine. The water line is marked on most washers. Too much water causes excessive splashing, and in many cases cuts down the efficiency of the washer.

Cleanliness is of great importance. After using the machine, rinse it thoroughly with hot water, operate it for a short time, drain, and dry. When not in use, leave the drain faucet open, and prop the lid up an inch or two, to allow free circulation of air. If you have wooden tubs, of course you know it's best to fill them with cold water before using them again, to swell the wood, and so prevent leaks. Take out removable parts and dry them thoroughly. Dry the metal tubs, also, to prevent discoloration.

When you buy your washing machine, ask for the book of instructions furnished by the manufacturer. Follow the directions, and your machine will last longer, and give better service.

If you want more information about washing machines, send for the free laundry bulletin. This bulletin also contains suggestions for the arrangement of a home laundry, a logical time-saving method of doing an ordinary family washing, and a discussion of soaps, waters, starches, and other laundry supplies. It's well worth adding to your household text-book shelf.

You may write the menu in your notebooks now: Welsh Rabbit; Grapefruit Salad, with a dressing of chili sauce or catsup, mixed with mayonnaise; Bran Muffins; Peanut Brittle Ice Cream; and Sponge Cake.

There are nine ingredients in this recipe for Welsh Rabbit:

1 pint milk
4 tablespoons butter
4 tablespoons flour
1/2 pound American cheese, flaked
1 egg, beaten
1/4 teaspoon salt
Few dashes tabasco
Few drops onion juice, and
Few deops soy sauce.

Heat the milk in a double boiler. Mix the melted butter and flour, and stir into them a small quantity of the heated milk. Add to the remainder of the milk and stir until thickened. Add the cheese and the seasonings, and beat lightly until the cheese has melted. Pour a little of the cheese mixture into the egg, then add this to the rabbit, and cook for two or

three minutes longer. Serve on thin crisp toast or crackers.

The advantages of this method of preparing a Welsh Rabbit are that the rabbit can be prepared ahead of time, except for the egg. Then it can be re-heated, and the egg added just before serving. If any is left over, it can be used as a sandwich filling, or as a sauce for rice or macaroni, by thinning it slightly with milk.

I gave you the recipe for Bran Muffins yesterday, so that's taken care of.

Let's write the Peanut Brittle Ice Cream recipe. Four ingredients, for Peanut Brittle Ice Cream:

1 quart single cream	1/2 cup sugar, and
1-1/2 to 2 cups ground peanut brittle.	1/4 teaspoon salt.

I'll repeat the four ingredients, for Peanut Brittle Ice Cream:(Repeat)

Put the sugar in 1 cup of the cream, and bring to the boiling point. Add the peanut brittle and stir until well blended. Mix with the remaining cream, and add the salt. Use a freezing mixture of one part salt, and four to six parts of crushed ice. Turn the crank of the freezer slowly. After freezing remove the dasher, place on the cover, and pack the freezer with more ice and salt. Let stand for an hour or more, to ripen.

To repeat the menu: Welsh Rabbit; Grapefruit Salad, with a dressing of chili sauce or catsup, mixed with mayonnaise; Bran Muffins; Peanut Brittle Ice Cream; and Sponge Cake.

Now that eggs are plentiful, we can have sponge cakes now and then. There is a recipe for sponge cake, and also one for angel food cake, in the "Home Baking" bulletin.

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Wednesday: "Pruning Roses and Shrubbery" More information from W. R. B. of the Bureau of Plant Industry.